

APRICOT ALE

5 gallons, extract

Ingredients:

- 3.6 lbs. Light LME
- 2.2 lbs. wheat malt extract
- 2 oz. Tettnanger loose hops (4.2% alpha acid), 1 oz. for 60 min., 1 oz. for 10 min.
- English Ale yeast ale yeast
- 4 oz. Apricot extract
- 3/4 cup corn sugar for priming

Step by Step:

Add malt extracts to 6 gals. water and bring to boil. Add 1 oz. hops and boil 50 minutes. Add 1 oz. hops and boil for 10 minutes more. Total boil is 60 minutes. Cool. Pitch yeast and ferment at 65° to 70° F in glass. After one week transfer to carboy. Add apricot extract. Bottle after one to two weeks. Age six to eight weeks.

OG = 1.043

FG = 1.012